



Job description

Cook

- Handles, prepares and stores all food according to center procedures and safe food handling guidelines.
- Follows the established menus utilizing standardized recipes.
- Prepares foods, including altered textures and therapeutic diets, which correspond to the menu cycles developed and monitored by the Registered Dietitian.
- Substitutes menu items after consultation with the Registered Dietitian. Cooks and serves foods at the proper temperatures and within the appropriate time frames.
- Utilizes food supplies in an efficient and economic manner to prevent waste. Monitors food storage to ensure that food supplies are safe and secure.
- Uses equipment in a safe manor to prevent injury of self or others in accordance to manufactures, and/or supervisors' directions.